



## Banqueting Menus

*Please choose a set menu for the whole party.*

*Please let us know if there is anyone in the party who has any special dietary requirements and we will cater for those needs accordingly*

### Starters

Ballotine of Wiltshire Ham with Capers and Parsley, poached Quails Egg, pickled Apple Puree

Confit Duck, Duck Liver and Wild Mushroom Terrine, Green Apple Jelly, Port Reduction  
(£2 supplement per person)

Pork, Apple and Confit Potato Terrine, Apricot Chutney

Beetroot cured Salmon with Horseradish dressing

Smoked Haddock and Potato Tart, Baby Leaf Salad

Warm Wild Mushroom, roasted Pepper and Mozzarella Tart (v)

Cream of Mushroom Soup with Chive Crème Freche (v)

Potato and Leek Soup, poached Hens Eggs (v)

Tomato and Mozzarella Salad (v)



## **Mains**

### **Daube of Beef**

Confit Garlic Mash and Seasonal Greens

### **Medallions of Beef**

Fondant Potato, Watercress and glazed Shallot with a Brandy Jus (*£4 per person supplement*)

### **Rack of Lamb**

Rosemary and Goats Cheese Dauphinoise, glazed Carrots (£3 supplement per person)

### **Confit Pork Belly**

Black Pudding, Anna Potato, Vanilla Mash, Shallot Jus

### **Corn fed Chicken Breast**

Wrapped in Parma Ham fine Beans, Pesto Risotto

### **Haddock Filet**

With Mustard Mash, crushed Minted Peas, Herb Veloute

### **Whole baked Plaice**

With Brown Shrimps and an Anchovy Butter

## **Vegetarian**

Wild Mushroom Risotto, finished with Truffle Oil and fine Herbs (V)

Tian of roasted Vegetables with Mozzarella finished with Pesto and Balsamic Vinegar (V)



## Desserts

Vanilla Crème Brulee with fresh Raspberries

Banana Pannacotta, Biscotti Biscuit

Fresh Fruit Salad with Pouring Cream

Treacle Tart with Clotted Cream

Dark Chocolate Tart, Orange Liqueur Cream

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

Coconut Parfait, Mango Sorbet

White Chocolate Terrine, Raspberries and Praline

Sherry Trifle

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Coffee and Petit Fours

**£37.50**